



Public Health

Environmental Health Services

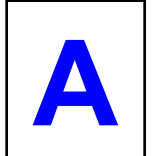
CAL CODE OFFICIAL INSPECTION REPORT

www.SBCounty.gov

FACILITY NAME IN-N-OUT BURGER 31		DATE 4/22/2015	REINSPECTION DATE 5/06/2015	PERMIT EXPIRATION 12/31/2015
LOCATION 1065 E HARRIMAN PL, SAN BERNARDINO, CA 92410-4889			INSPECTOR Veronica Vazquez	
MAILING ADDRESS 4199 CAMPUS DR 9TH FLOOR, IRVINE CA 92612			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:25 PM	TIME OUT 3:30 PM	FACILITY ID FA0007863	RELATED ID PR0006102	PE 1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.


SCORE 96

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance
+ COS = Corrected on-site

○ N/O = Not observed
✗ MAJ = Major violation

○ N/A = Not applicable
✗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In	2. Communicable disease; reporting, restrictions & excl		4	
In N/O	3. No discharge from eyes, nose, and mouth			2
In N/A	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
In N/A	5. Hands clean and properly washed; gloves used prop		4	2
In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
In N/O N/A	7. Proper hot and cold holding temperatures		4	2
In N/A N/A	8. Time as a public health control; procedures & record		4	2
In N/A N/A	9. Proper cooling methods		4	2
In N/A N/A	10. Proper cooking time & temperatures		4	
In N/A N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In N/A N/A	12. Returned and reservice of food			2
In	13. Food in good condition, safe and unadulterated		4	2
In N/O N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved source		4	
In N/O N/A	16. Compliance with shell stock tags, condition, display			2
In N/O N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In N/O N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	✗
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	✗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	✗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

**Public Health****Environmental Health Services****CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME IN-N-OUT BURGER 31	DATE 4/22/2015
LOCATION 1065 E HARRIMAN PL, SAN BERNARDINO, CA 92410-4889	INSPECTOR Veronica Vazquez

39. THERMOMETERS PROVIDED AND ACCURATE**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114157, 114159

Inspector Comments: Repair/replace thermometer in cold table. Observed two thermometers read 80F in cold table.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments: Maintain air curtain operating in back door when open.

Observed air curtain off in back door.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

48. FOOD WORKER CERTIFICATION**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0410, 33.044

Inspector Comments: Obtain San Bernardino county food worker card within 14 days and fax information to (909) 387-4272 or (909) 387-4323.

Observed two employees without San Bernardino food worker card.

A billable inspection will be conducted if information is not received by San Bernardino county Environmental Health Services within 14 days.

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

Posted "A" card.

Provided food handler card information and handout.

Call Veronica Vazquez at (800) 442-2283 with questions.

Signature(s) of Acknowledgement

NAME:
TITLE: